



## Plated Dinners

Includes House or Caesar Salad, Fresh Baked Rolls and Butter,  
Chef's Starch, Chef's Vegetable, Choice of one (1) Dessert  
Fresh Baked Rolls and Butter, Freshly Brewed Regular and Decaffeinated Coffee,  
Assorted Hot and Iced Teas

Pan Seared Chicken and Filet Duet  
Chicken Breast with sautéed Leeks and Mushrooms paired with Tenderloin of Beef  
covered with a Red Wine Reduction  
\$34.99 per Guest

Parmesan Crusted Swordfish  
Center-cut Swordfish baked in a Parmesan Crust with Lemon Butter Sauce  
\$31.99 per Guest

Prime Rib of Beef  
14 oz. Herb Crusted Prime Rib Roast Grilled to Perfection  
\$28.99 per Guest

Beef Tenderloin  
Sliced, Roasted Tenderloin smothered with Mushroom  
Demi Glaze and Caramelized Onion  
\$27.99 per Guest

Surf and Turf  
6 oz. Sirloin and 3 Jumbo Grilled Shrimp  
\$26.99 per Guest

Roasted Cornish Game Hen  
Slow Roasted Hen rubbed with Herbs and Dijon Mustard  
with a Maderra Wine Glaze  
\$26.99 per Guest

London Broil  
Marinated, Slow Roasted London Broil served with Au Jus  
\$26.99 per Guest





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### Stuffed Filet of Sole

Baked Sole, split and stuffed with Crabmeat and Dressing  
\$26.99 per Guest

### Meat or Vegetable Lasagna

Served with your choice of Red or White Sauce  
\$25.99 per Guest

### Chicken Du Monde

Chicken Breast stuffed with Shrimp, Spinach and Cajun Sausage topped with a Roasted Red Pepper Cream Sauce  
\$25.99 per Guest

### Pork Medallions Marsala

Oven Roasted Pork Loin smothered in a Marsala Wine Sauce  
\$25.99 per Guest

### Chicken Francaise

Classic Egg Battered Chicken, sautéed and lightly seasoned covered with a Lemon and White Wine Butter Sauce  
25.99

### Roasted Pork Loin

Rubbed with Five Herbs and Savory Seasonings  
\$24.99 per Guest

### Chicken Wellington

Chicken Breast stuffed with Mushroom Duxelle and wrapped in Puff Pastry with Shallot, Thyme and Merlot Wine Sauce  
\$24.99 per Guest

### Salmon Filet

Topped with a Fresh Tomato Dill Concasse  
\$24.99 per Guest





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Old Fashioned Pot Roast  
Secret Family Recipe served with Carrots  
\$24.99 per Guest

Jumbo Portabella Mushroom  
Portabella Mushroom sautéed with Garlic, Red Pepper, Butter and Shallots in a Port  
Wine Glaze  
\$24.99 per Guest

Choice of Dessert  
Chocolate Cake  
New York Style Cheesecake with a Two Fruit Swirl Garnish  
Carrot Cake with Cream Cheese Icing  
Walnut Layer Cake  
Strawberry Cloud Cake  
Chocolate Mousse

Add an assorted dessert buffet for an additional \$4.95 per Guest

Dessert will be replaced with Cake Cutting Service for Wedding Receptions.

Applicable sales tax and a 19% service charge apply. Prices are subject to change  
without notice.

Fort Rapids Indoor Water Park Resort. 614-868-1380 or 877-SPLASH(877-337-7527)